Charlotte's Web CHRISTMAS Holiday Gift Basket recipe

TEMPLETON'S POPCORN BALLS

The Rat cannot get enough of these Fair favorites!

Be sure you have your parent's permission to prepare this recipe, or have them join in the fun!

RECIPE INGREDIENTS:

15 cups popped popcorn
3 cups Mini pretzels (plain, yogurt or chocolate covered)
3 cups Raisins or other dried fruit (craisins work great too, and look very festive!)
1 stick of butter or margarine
Two 10 oz. packages marshmallows

DIRECTIONS:

1. Put the popcorn in your largest mixing bowl and toss it with the mini pretzels, dried fruit and chocolate morsels. Set aside.

2. Melt the butter or margarine in a nonstick saucepan over medium-low heat. Add all the marshmallows to the pan, stirring continually with a wooden spoon until they're completely melted. Pour the mixture over the popcorn mixtures and stir to coat evenly. As soon as the marshmallow is cool enough to touch, rub a little butter or margarine in your hands and make popcorn balls (about 1 cup of popcorn per ball).

Should make about 16 treats!

Package up your Popcorn Balls in waxed paper, cellophane or festive paper and use the gift card below to personalize it for a friend.

TEMPLETON'S POPCORN BALLS

MADE FOR: _____

MADE BY: _____

Charlotte's Web CHRISTMAS

Charlotte's Web CHRISTMAS Holiday Gift Basket recipe

GOLLY & GUSSIE'S EGGSTRORDINARY EGGNOG

These geese are real pros when it comes to eggs.

Be sure you have your parent's permission to prepare this recipe, or have them join in the fun!

RECIPE INGREDIENTS:

- 6 egg yolks
- 1/2 cup sugar
- 1/2 teaspoon ground nutmeg
- 2 cups milk
- 1 tablespoon vanilla extract
- 1 cup half and half (or milk, for lighter nog)
- 1 pint superpremium vanilla ice cream

DIRECTIONS:

1. Whisk together the egg yolks, sugar, and nutmeg in a large bowl.

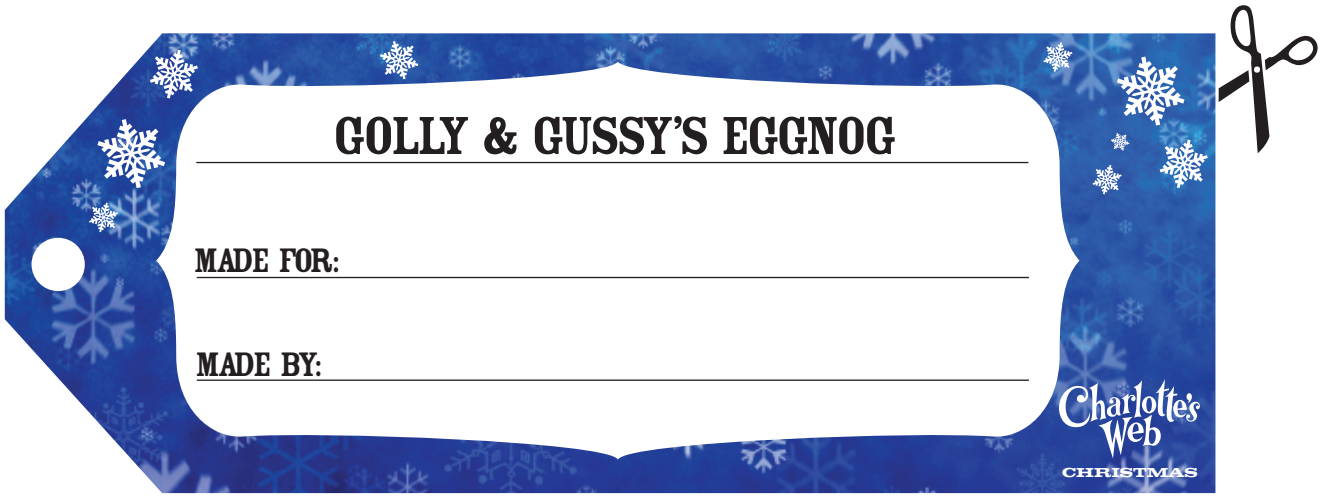
2. In a medium saucepan over medium heat, heat the milk until it steams.

3. Pour some of the hot milk over the egg mixture and whisk (this keeps the eggs from scrambling), then scrape this egg mixture into the saucepan with the rest of the milk and cook over medium-low heat, whisking constantly, until it thickens a bit, about 10 minutes (or reads 165° to 175° on a candy thermometer).

4. Remove from the heat and stir in the half and half and vanilla extract, then pour the mixture through a strainer into a clean bowl.

5. Add the ice cream, and stir until melted. Cover and chill at least 1 hour, then stir before serving. Garnish with nutmeg. Makes 12 servings.

Pour your eggnog into a decorative pitcher, punchbowl or old fashioned milk bottle. Cut-out and attach this gift tag.



Charlotte's Web CHRISTMAS Holiday Gift Basket recipe

ELWYN & BROOKE'S HARD KNOCKS FUDGE

These two crows know how to turn the rocky road of life into something sweet!

Be sure you have your parent's permission to prepare this recipe, or have them join in the fun!

RECIPE INGREDIENTS:

Dark chocolate layer:

- 1 1/4 cups semisweet chocolate chips
- 1/2 cup sweetened condensed milk
- Dash of salt
- 2 cups mini marshmallows

White chocolate layer:

- 1 1/4 cups white chocolate chips
- 1/2 cup sweetened condensed milk
- Dash of salt
- 1 cup of peanuts or other nuts

DIRECTIONS:

1. Line an 8-inch square pan with aluminum foil. Set aside.

2. In a medium-size, microwave-safe bowl, combine all the dark chocolate layer ingredients except for the marshmallows. Microwave the mixture on high at 30-second intervals until the chocolate is melted (about a minute), stirring at each interval. When the mixture's smooth, use a spatula to fold in the marshmallows then spread evenly into the prepared pan.

3. In another medium-size microwave-safe bowl, combine the white chocolate layer ingredients. Repeat the melting process as described in step 2, but stir at 20-second intervals, as white chocolate tends to scorch easily. Spread the white chocolate evenly over the dark chocolate layer.

4. While the fudge is still warm, gently score it into 1-inch squares

5. Chill the fudge uncovered in the refrigerator for at least 2 hours or until firm. Lift the foil to remove the fudge from the pan and place the whole hunk of fudge on a cutting board. Cut apart the squares, then peel off the foil from the bottom.

Place the fudge into a decorative tin, gift box, lined with wax paper or wax coated gift bag. Cut out and attach the gift tag below.

ELWYN & BROOKE'S FUDGE

MADE FOR: _____

MADE BY: _____

Charlotte's Web CHRISTMAS

Charlotte's Web CHRISTMAS Holiday Gift Basket recipe

ZUCKERMAN'S GINGERBREAD BARN

Build this barn and fill it with your Holiday favorites!

Be sure you have your parent's permission to prepare this recipe, or have them join in the fun!

RECIPE INGREDIENTS:

Gingerbread Dough:

- 2-1/4 cups shortening
- 2 cups sugar
- 1 cup molasses
- 2/3 cup corn syrup
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon ground cloves
- 9 cups flour

Icing:

- 1-1/2 cups butter, softened
- 1-1/2 cups shortening
- 3/4 cup water
- 3 tablespoons vanilla extract
- 12 cups confectioner's sugar

Other Stuff You'll Need:

- 20"x20" heavy duty cardboard for base (or another large, solid base will do); cover your base with foil
- Red, green, deep gold, and black food coloring
- Small paint brush
- Pastry bags, heavy duty plastic bags, or parchment paper for folding into cones
- Pastry tips -#10 round, #5 round, #1 round, #67 leaf
- Heavy mugs (for holding barn pieces in place while the "glue" dries
- Decorating candies, cookies, sugars, stick pretzels for fence, etc.
- Sugar ice cream cones

DIRECTIONS (DOUGH):

1. Beat shortening and sugar until fluffy in mixing bowl. Beat in eggs, molasses, corn syrup, and spices until well-mixed. Add flour gradually, approximately 1 cup at a time. Turn the dough out onto a lightly floured surface; knead it until smooth and not sticky, adding flour as needed. Cover and chill several hours.

2. Cut out all barn pattern pieces.. (see following pages for templates) Cardstock paper works well for printing the templates on. Cut out the windows in the barn side walls, and if desired, the barn door, and a loft door. The barn roof will be made of cardboard.

3. Line a baking sheet with foil and lightly grease the foil. Dampen a towel, lay it on the counter, and place pan on the towel. (this will prevent your pan from slipping around). With a lightly flowered rolling pin, roll out 1/6th of the dough onto the foil lined baking sheet into a rectangle approximately 1/4 inch thick. Position barn templates on the dough and cut out the quantities indicated on templates. With a sharp knife, score outlines to mark the doors and windows where indicated on the template; be careful not to cut completely through the dough. Cut out windows where indicated. If desired, cut out loft door, and also barn door. The loft door and barn door can be "attached" with icing at a later point.

4. Bake at 350*F for 12 to 14 minutes. The edges will just begin to brown. Remove from oven and immediately replace your barn templates on the cookies. Cut around the edges to trim off the excess cookie and "reshape" so that they match the templates. Repeat with remaining dough and templates

Yield: 1 Gingerbread barn with a little extra for cookies, if you like.

Charlotte's Web CHRISTMAS Holiday Gift Basket recipe

ZUCKERMAN'S GINGERBREAD BARN

Build this barn and fill it with your Holiday favorites!

DIRECTIONS (ICING and BUILDING THE BARN):

To make the icing:
Cream butter and shortening in a large mixing bowl. Add water and vanilla, beat until smooth. Gradually beat in sugar; mix well. Place a damp paper towel over the bowl between uses.

To assemble barn frame:
1. Test cookie pieces to be sure they fit together well. File any uneven edges away. Combine 4 teaspoons water and 1/2 teaspoon red food coloring. Brush onto the barn sides, front, and back with the paintbrush. Let dry completely (over night).

2. Insert tip #10 into pastry bag; fill half full with icing. Starting with the back of the barn, squeeze a wide strip of icing onto the bottom edge of the back piece. Position on display base. Prop it with your heavy mugs (or other heavy objects). Let set about 3 hrs.

3. To add the barn sides and front, squeeze icing on the lower edge of a side piece and one side edge of the back piece. Align the pieces at right angles. Prop with heavy mugs. Repeat with the other side. Squeeze icing along the bottom edge around the inside and outside barn edges and back. Squeeze icing onto the bottom and side edges of the front piece. position with other pieces. Prop with heavy mugs. Let dry COMPLETELY. (Several hours, if not overnight).

Barn Roof:
From heavy cardboard, cut two 10-1/2 in. x 3-1/2 in. pieces(A). Also cut two 10-1/2 in. x 2-1/2 in pieces(B). Using masking tape, tape one long edge of roof piece A and B together. Repeat. Tape both A pieces together to from the center roof peak.

Decorating the Barn:
Using tip #5, outline windows and doors with white icing. Tint a portion of the icing with green food coloring; using the leaf tip, decorate a wreath. (Wreath base shape can be cut out of gingerbread dough and baked). Decorate barn roof, add candies, ribbon, sprinkles, etc. as desired. Attach wreath to barn with icing. Pipe icicles on the barn. Frost base around the barn to create "snow".

Making the fence:
Overlap ends of stick pretzels at angles. Fast at intersections with icing. Attach to base with icing.

Pasture Christmas Trees:
Place sugar cones strategically thru pasture and around barn. (You can cut 1/3 to 1/2 the sugar cone off to create different sized trees). Tint a portion of the icing deep green; using the leaf tip or a star tip, decorate the trees. Use small candies for decorations or sprinkle with powdered sugar for a "dusting of snow".

Fill the gingerbread barn with extra candy and gingerbread cookies!

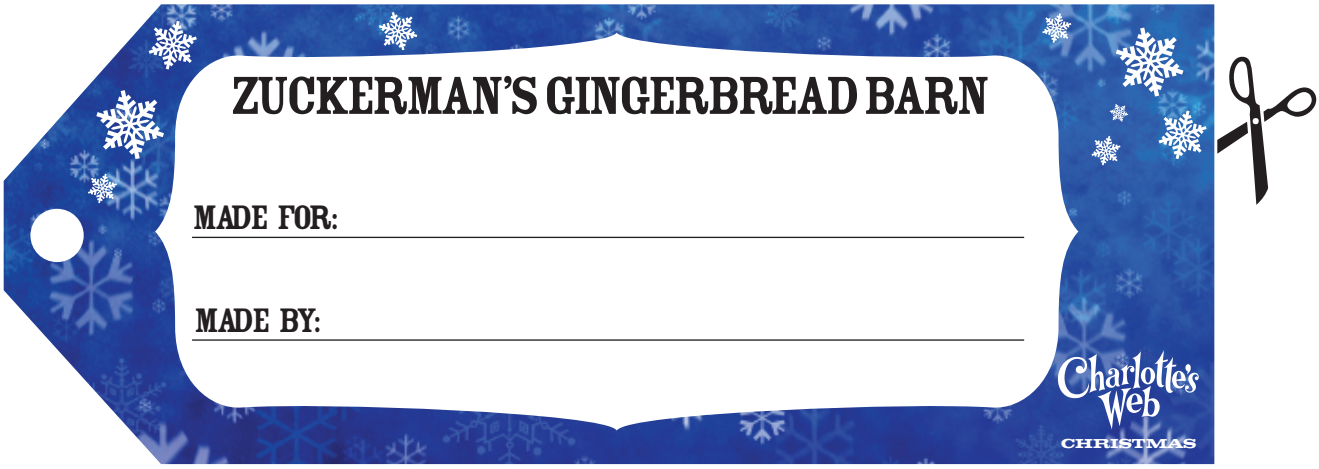
Charlotte's Web CHRISTMAS

Holiday Gift Basket recipe

ZUCKERMAN'S GINGERBREAD BARN

Build this barn and fill it with your Holiday favorites!

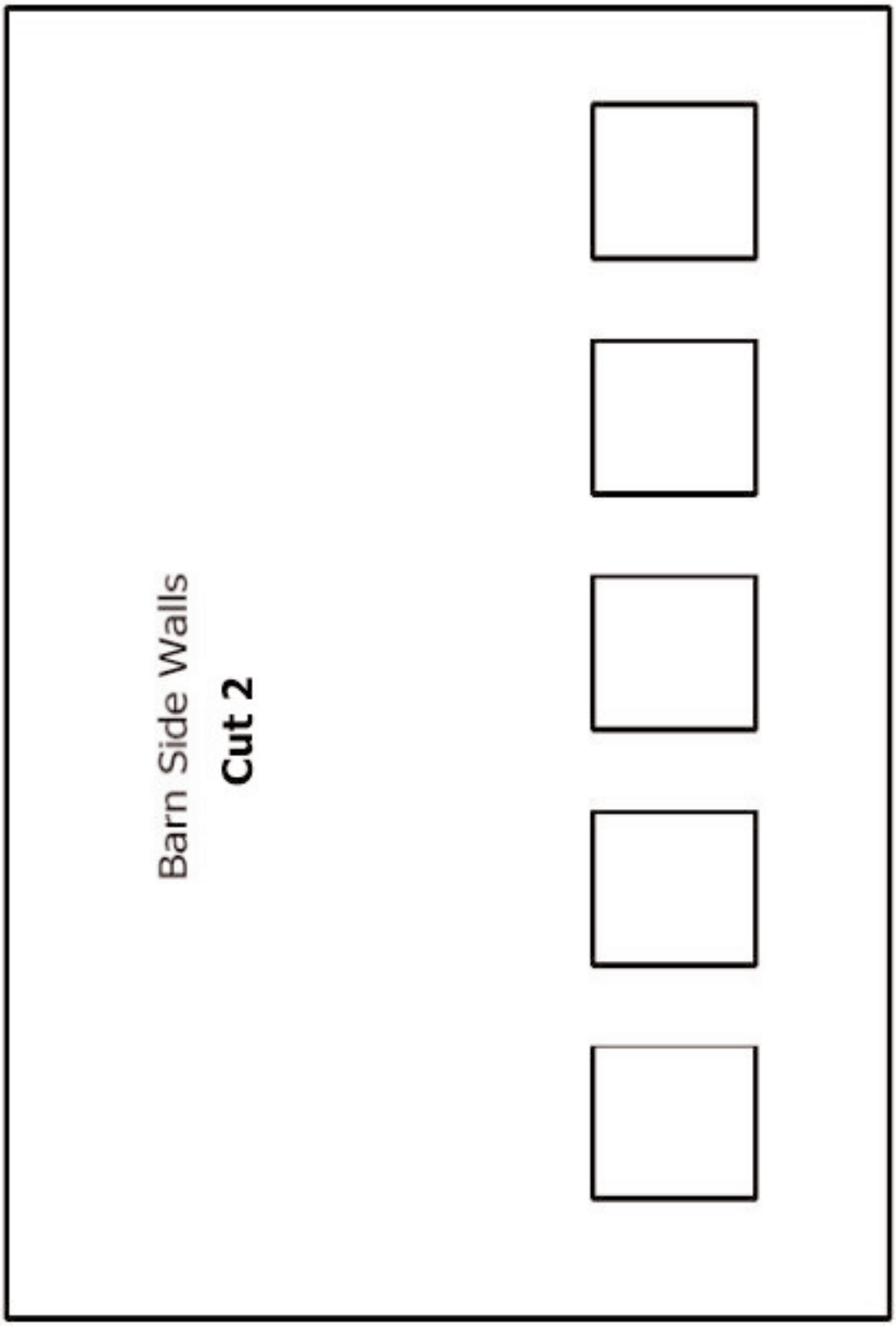
After your barn is complete, print and cut-out the gift tag below and attach it to you barn.



ZUCKERMAN'S
GINGERBREAD BARN

Build this barn and fill it with your Holiday favorites!

Template Pieces: Print these out on the heaviest paper your printer will accept



Barn Front and Back
Cut 2